

REFRIGERATOR

RF 502



Electrolux

REFRIGERATION



IMPORTANT USER INFORMATION



IMPORTANT

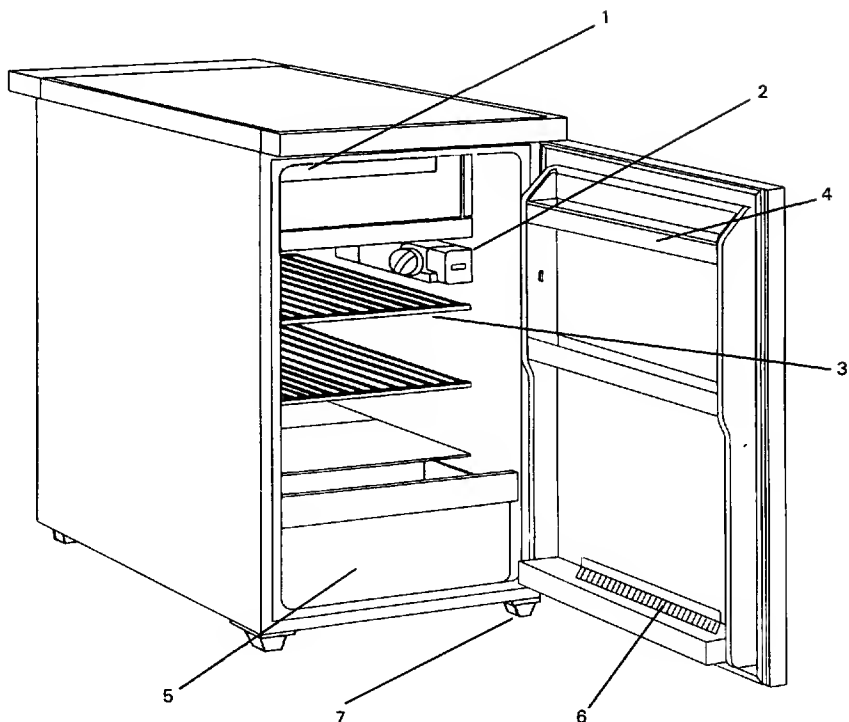
PLEASE READ THIS
INSTRUCTION BOOK
BEFORE USING THE
APPLIANCE

- ▲ Please ensure that you have read the whole instruction book before using the appliance. These warnings are provided in the interest of safety. You must read them carefully before installing or using the appliance. It is important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.
- ▲ Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. This product should be serviced by an authorised service engineer and only genuine Electrolux Spare Parts should be used.
- ▲ It is dangerous to alter the specifications or modify this product in any way. This product is designed for domestic use only and should be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- ▲ The appliance should be left for 2 hours after installation before it is turned on to allow the refrigerant to settle. Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- ▲ Many parts at the back of this appliance heat up and should not be exposed. When positioning this appliance ensure there is adequate ventilation. Failure to do this will result in component failure and possible food loss. This appliance is heavy. Care should be taken when moving it.
- ▲ Electrolux domestic refrigerators are designed to be used specifically for the storage of edible food stuffs only. Food manufacturers storage recommendations should be strictly adhered to. Refer to relevant instructions.
- ▲ The cooling plate in this appliance contains channels through which the refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss. Keep all sharp objects and containers away from the cooling plate.
- ▲ Care must always be taken when handling food in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling, reheating and freezing foods.
- ▲ Before defrosting, cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.
- ▲ Your refrigerator is designed for operation in a domestic household. If it is used in a non-domestic situation the guarantee may be invalidated.

CONTENTS

	Page
Important User Information	1
Your Appliance	3
How to Install your Appliance (Before using your appliance)	4
Adjustment of Door	7
Reversible Hinging	8
How to Use the Temperature Control Dial	10
Your Refrigerator	11
Temperatures	11
Fresh Food Compartment	11
Door Storage	11
Helpful Hints when Buying Food	12
Preparing Foods for Storage	12
Fresh Food Storage Guide	12
Frozen Food Compartment	14
Frozen Food Storage	14
Defrosting Your Refrigerator	15
Replacement of Interior Light Bulb	17
Cleaning and Care	17
If Going on Holiday	17
Something Not Working (Service Check)	19
Rating Plate	19
Help us to Help You	20
Electrolux Service Centres	21

YOUR APPLIANCE



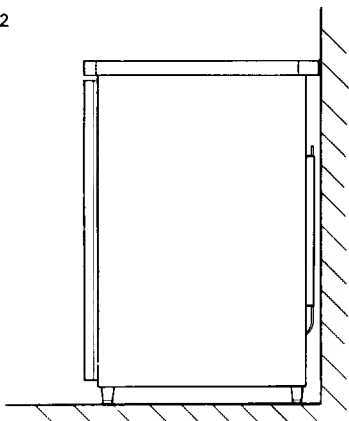
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- 1 Frozen Food Compartment
 - 2 Thermostat Control and Interior Light Switch
 - 3 Adjustable Shelf
 - 4 Door Tray/Dairy Tray
 - 5 Salad Drawer
 - 6 Bottle Gripper
 - 7 Level Adjusters (In feet)
-

FOR BEST RESULTS, IT IS IMPORTANT THAT YOU READ ALL THE CONTENTS OF THIS HANDBOOK BEFORE YOU USE YOUR REFRIGERATOR.

HOW TO INSTALL YOUR APPLIANCE

1. This appliance is designed to operate in ambient temperatures between 16°C (60.8°F) and 32°C (89.6°F). It should be located in a dry atmosphere, out of direct sunlight and away from extreme temperature eg. not next to a cooker or other sources of direct heat, or in a very cold room eg. an outhouse, where the temperatures may fall below 16°C (60.8°F). If these ambient temperatures are exceeded the food storage temperatures given on page 11 will not be maintained.

Fig 2



2 The appliance should be gently pushed into place until the table top rear ventilation grill touches against the wall (See Fig 2). If the appliance is to be placed below a kitchen worktop a clear space of at least 20mm ($\frac{3}{4}$ ") must be left above the appliance, this is to provide sufficient air circulation. Always ensure that the ventilation is kept clear from blockage by tea towels etc., because this will cause the appliance to work incorrectly. If the appliance is too tall to fit below the kitchen worktop its table top can be removed. (See Fig. 3)

3. i) Remove two screws 'A' securing rear ventilation grill to the back of the appliance.
- ii) Lift rear ventilation grill upwards
- iii) Slide the table top assembly towards the front of the appliance.

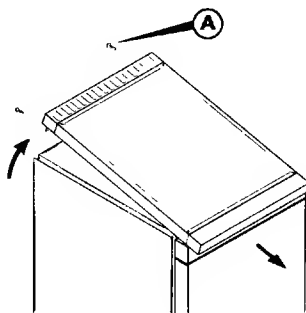


Fig 3

If removed the cup spacer and one of the 'A' screws out of the rear vent grill must be fixed into the vacant hole in the centre of the top panel (see fig. 4) and the appliance should then be gently pushed into place

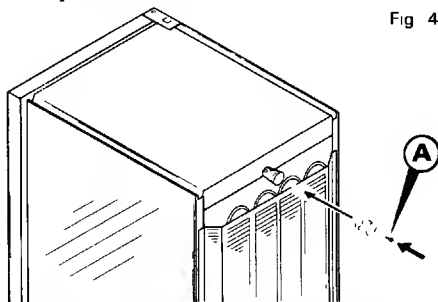
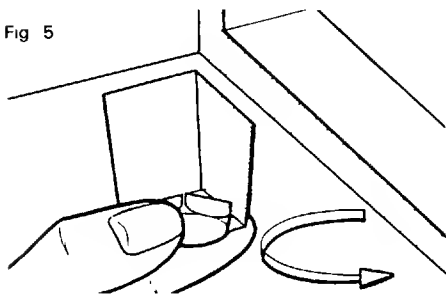


Fig 4

When in position the 20mm ($\frac{3}{4}$ ") clear space above the appliance should be maintained. If a clear space of 20mm ($\frac{3}{4}$ ") above the appliance is not available, clearances of 25mm (1") should be maintained on both sides. However in the case of a Larder/Freezer combination a 25mm (1") gap is not required between the products but at both ends

4. Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor. It should also be level. Adjust the level by screwing out the appropriate level adjusters in the front feet using your fingers or a spanner (see fig. 5). Level adjusters are also available in the rear feet in the event of excessive floor unevenness. Make sure the appliance is upright and all adjusters are in firm contact with the floor so that the cabinet doesn't rock in any direction.

Fig 5



5. Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is located inside the cabinet behind the salad drawer.

WARNING

THIS APPLIANCE MUST BE EARTHED.

6 If this appliance is fitted with a non rewirable plug for which your socket is unsuitable the plug should be cut off and an appropriate plug fitted. The removed plug should be disposed of as insertion of the plug into a 13A socket is likely to cause an electrical hazard. If it is necessary to change the fuse in a non rewirable plug the fuse cover must be replaced. If the fuse cover is lost or

damaged the plug must not be used until a replacement is obtained.

Replacement fuse covers are available from your nearest customer service centre. It is important that the colour of the replacement fuse cover corresponds with the colour insert or as embossed in words on the base of the plug.

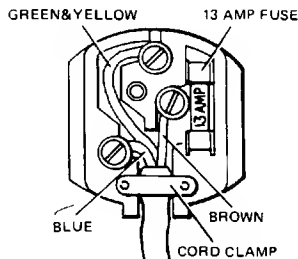
IMPORTANT

7 The wires in the mains lead are coloured in accordance with the following code.

GREEN & YELLOW	: EARTH
BLUE	: NEUTRAL
BROWN	: LIVE

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter 'E' or by the Earth Symbol \perp or coloured Green or Green-Yellow. The wire which is coloured Blue must be connected to the terminal which is marked with the letter 'N' or coloured Black. The wire which is coloured Brown must be connected to the terminal which is marked 'L' or coloured Red.



8. The appliance must be protected by a 13A ASTA approved (BS1362) fuse, if a 13A (BS1363) plug or a non rewirable plug is used, or if any other type of plug is used by a 15A fuse either in the plug or adaptor or at the Distribution Board.

9. If at any time a replacement lead is required, the cross sectional area of its conductors must not be less than 0.75 mm^2 .

10. If it becomes necessary to replace the supply cord, the cable clamp should be tightened so as to retain the new cord.

11. We recommend that the installation be checked by a qualified electrician who can ensure that the appliance is operating satisfactorily and that it has not been damaged in transit.

12. At first you may be aware of sounds in your kitchen which you are not used to, particularly if your refrigerator is against sound-reflective surfaces such as tiled or painted walls. Please remember the cooling unit includes precision built components which, like those in car engines and other machinery with fast moving parts, need a running in period which may last for several weeks. During this period, don't worry, just allow the appliance time to settle down.

13 Care should be taken when opening and closing the door not to trap your fingers between the top of the door and front moulding Always use the door handle

BEFORE USING YOUR APPLIANCE

Wash the interior of the appliance using a solution of 5ml (1 teaspoonful) of bicarbonate of soda to each 500ml (1 pint) of warm water and dry very thoroughly with a clean dry cloth. Detergents or soap should not be used as they leave a trace of odour. Abrasive cleaning powders must not be used on any interior part as they may effect the finish.

ADJUSTMENT OF DOOR

Before carrying out the following instruction **ensure that the appliance is switched off at the electricity supply.**

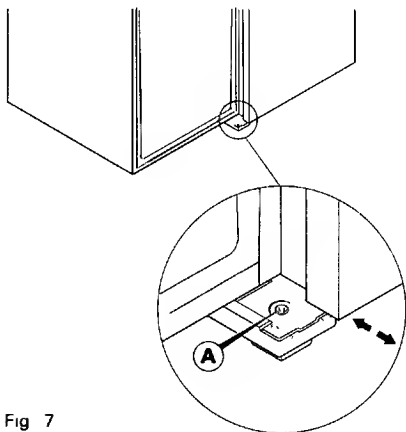


Fig 7

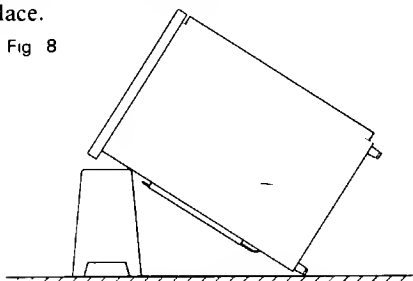
Occasionally door adjustment may be necessary ie. if a slight clearance is noticeable between the door gasket and cabinet. This condition is mainly due to uneven floors or the loading of the door. It is possible to adjust the doors at the hinge points as follows: (see fig. 7).

- 1 With the appliance standing on a level surface, check that the door opens and closes properly and seals all round.
2. If adjustment of the door is necessary this can be done by loosening the screw (A) securing the hinge blade to the foot and adjusting the hinge blade and door in and out, a little at a time, to tighten or loosen the fit. Retighten the screw each time an adjustment has been made before again checking for satisfactory door closure.

REVERSIBLE HINGING

1 If your appliance is already in use disconnect it from the electricity supply. Remove shelves and other loose items including food. Store food in a cool place.

Fig 8



2. Gently lay the appliance on its back with the top held away from the floor by at least 30 cm (12") (use a stool or something similar). Make sure to use a towel or cloth at the base of the product to protect the sides of the fridge ensuring the product does not slip. Do not support the appliance on the rear ventilation grill (see fig. 8 for correct positioning). Remove level adjuster (1) from the small foot assembly. The small foot (2) can now be removed by removing screw (3). In order to remove the large foot/hinge assembly (7), screws (4 & 5) should be removed making sure that spacer (6) is retained with the assembly (see fig. 9).

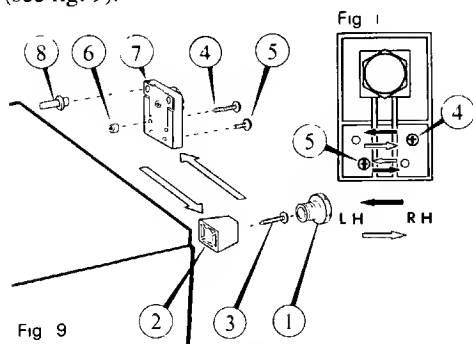
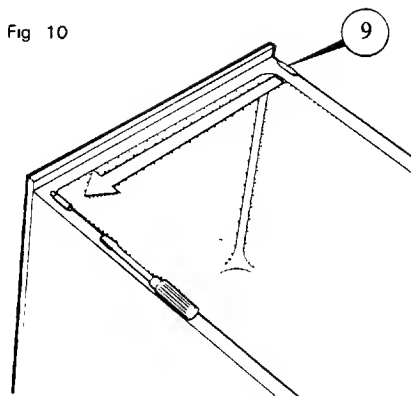


Fig 10



4. Unscrew the upper hinge pin (9) and transfer it to the opposite side. (see fig 10).

5. Refit the door, engaging the top with the upper hinge pin in its new position.

6. Pull out the lower hinge pin (8) which may have come away with the hinge blade or remained in the door. Push the pin (rounded end) into the bush at the bottom of the door on the side opposite to its original position.

7. Taking care not to press down on the door. The large foot/hinge assembly should be transferred over to the opposite side of the cabinet and screws 4 and 5 moved over to their new positions in the hinge foot (see fig. 1).

It is important that the spacer (6) is retained with screw (4) in the channel between the base of the product and the foot/hinge assembly when screwing the foot/hinge assembly into its new position.

8. Refit the small foot, positioning the screw in the hole furthest from the cabinet front on the flat portion of the base.

3. Carefully disengage the door from the upper hinge pin (see fig 10).

9. Replace the level adjuster (1) in the small foot.

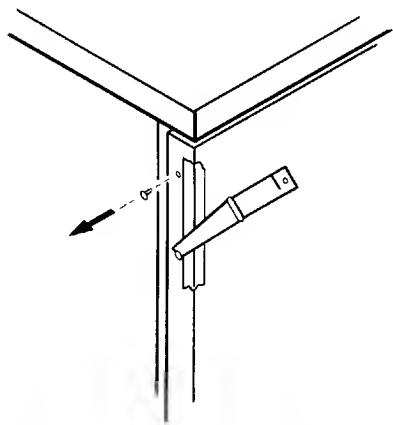
10. Stand the appliance upright.

11. If your appliance has a side fix handle (see fig. 11):

i) Protect the paintwork from damage with masking tape or other suitable material between the blade and painted surface, while using a blunt knife or similar instrument to carefully prise out the plastic plugs from alternative handle positions on the opposite side of the door.

ii) Transfer the handle to its new position and push the plastic plugs into the vacated screw holes.

Fig 11



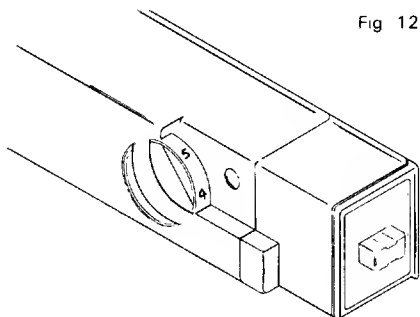
12. Finally, level the appliance by means of the level adjusters (1) in the feet - see installation of appliance (page 5).

13. Switch on the appliance and replace the food.

HOW TO USE THE TEMPERATURE CONTROL DIAL

1. The interior temperature of the refrigerator is automatically controlled by the thermostat. The control dial enables the desired degree of cooling to be selected. The control dial is numbered ●-6. On setting ● the cooling system is switched off, but the appliance is not disconnected from the electrical supply. The highest number is the coldest and setting 3 will usually be found suitable for normal operation. (see fig. 12).

Fig 12



2. If colder settings are selected for extra chilling effect, do not forget to turn the control dial back to the correct setting afterwards. The refrigerator contents may freeze if cooler temperatures are maintained for any length of time. Operating the refrigerator at colder temperatures than necessary only consumes excessive power and hence increases running costs.

3. The choice of setting may be influenced by the frequency of door openings, the quantity of food stored, the kitchen temperature and location of the appliance. During warm weather a higher setting may be required.

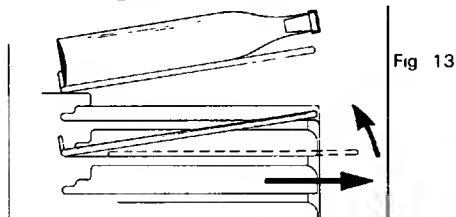
YOUR REFRIGERATOR

TEMPERATURES

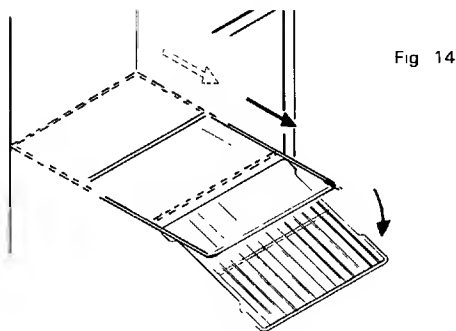
1. The function of a refrigerator is to reduce the development of organisms which cause decay and bacterial activity, and thus increase the storage life of food.
2. The fresh food compartment has been designed to operate between 0°C (32°F) and 5°C (41°F) and is in accordance with British and European Standards.

FRESH FOOD COMPARTMENT

1. The refrigerator is fitted with shelves which are adjustable for the storage of different sized articles and may also be tilted for the storage of bottles of wine etc. (see fig. 13).



If your refrigerator is positioned near to a wall thereby allowing the door to open through only 90° then each shelf when tilted can be removed as follows (see fig 14):



The shelves are designed to allow maximum

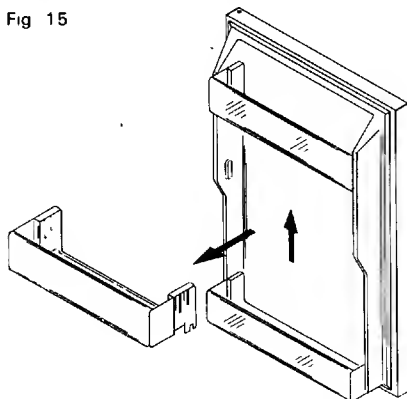
air circulation and therefore when placing foods on the shelves make sure a small space is left between the packages.

2. The warmest area in the refrigerator is to the top of the compartment and the coolest is at the bottom of the compartment and this is where the most perishable foods should be kept.
3. Vegetables and salad foods can be stored in the salad drawer. To ensure they are maintained in a crisp condition it may be necessary to wrap some foods in polythene bags eg. lettuce, watercress or herbs.

DOOR STORAGE

1. Storing items in the door liner can eliminate searching in the main compartment. The lower door shelf should be used for the storage of heavier bottles whilst remaining shelves will accommodate fat, butter, small cartons and jars etc.
2. Adjustment of the door shelves can be made to accommodate varying heights of bottles and other containers (see fig. 15).
3. Enclosed storage compartments may be used to store dairy products and fats.

Fig 15



HELPFUL HINTS WHEN BUYING FOODS

1. Always ensure that food you purchase is of good quality and in prime condition.
2. Shop at a reliable source and buy the "freshest" looking packing - avoid shop-worn labels or produce covered in dust.
3. Avoid buying chilled food if you cannot store it straight away. The use of an insulated container is advisable.
4. Buy and consume foods prior to the "Sell By" or "Best Before" dates.
5. When you arrive home place perishable foods in the refrigerator immediately.
6. Always follow the storage instructions recommended by the manufacturer on the packet.

PREPARING FOODS FOR STORAGE

1. Wash and dry soiled vegetables and fruit before storage. All vegetables and fruit should be washed before eating.
2. Foods should be covered before being placed in the refrigerator. Foil, plastic film, polythene and plastic food containers are suitable.

Covering foods not only prevents transfer of flavours and foods from drying out, but also prevents any possible cross contamination with bacteria from raw to cooked foods. The position or storage of food in a refrigerator should be carefully selected so that cross contamination will not occur.

3. Different types of food such as raw meat, fish, dairy products and cooked food should be kept separately to avoid contamination from one another. Cooked foods should always be placed above raw meats.
4. Put fresh meat and defrosting foods on a plate, covered, at the bottom of the

fridge - if it drips onto other foods it can pass on food poisoning bacteria. Do not let meat drip into fresh vegetables and salads in the salad drawer.

5. With ready/packed and prepacked foods always check the label to see if the manufacturer has given any storage advice and follow accordingly. Many foods now have preservatives and antitoxins removed and this will reduce the shelf life of certain foods.
6. Hot food should not be put straight into the refrigerator because it can cause intensive work to the compressor and thus increase the energy consumption, and therefore it is important to cool cooked food quickly before putting it into the refrigerator.

Food should be cooled quickly to prevent bacterial growth and this may be done by transferring hot foods into a cold container and standing it in a sink filled with iced water. Ensure that the food is covered and stir at regular intervals to reduce the temperature quickly.

NEVER PUT HOT FOODS DIRECTLY INTO THE REFRIGERATOR.

FRESH FOOD STORAGE GUIDE

The recommended storage times of food are as follows:

Shelf Position	Storage Time
Top Shelves	
Fats	10 days
Hard Cheese	7-14 days
Cooked Meats, Poultry	2 days
Bacon	7 days
Middle Shelves	
Milk and Cream	2-3 days
Soft Cheese	2-3 days
Eggs	2 weeks
Desserts with cream/ custard	2 days

Shelf Position	Storage Time
Middle Shelves	
Pastry products	3-4 days
Cooked Meat Pies/ Sausage Rolls	2 days
Cooked Fruit	up to 4 days
Bottom Shelves	
Stock and Gravies	2 days
Fresh Fish	eat same day
Fresh Meats	3 days
Fresh Poultry	2 days
Sausages	up to 3 days
Minced Meats, Burgers	1 day
Salad Drawer	
Green Vegetables	3-5 days
Salad Vegetables	3-5 days
Fresh Fruit	5 days

DO NOT KEEP BANANAS IN THE REFRIGERATOR.

FROZEN FOOD COMPARTMENT

ALL MODELS NET STORAGE

CAPACITY 0.32 cuft (9.12L).

* WEIGHT OF STORED FOOD 6.6lb (3kg).

1. This compartment is not designed to freeze fresh food or cooked food.
2. The 2 star frozen food compartment of the refrigerator is designed to maintain temperature below -12°C (10.4°F). This temperature will allow medium term storage of frozen food up to 1 month providing the correct setting has been selected.
3. Do not place sealed containers of carbonated liquids such as fizzy drinks into the frozen food compartment as it creates pressure on the container which may cause it to explode resulting in damage to the refrigerator.
4. Water ices and ice lollies should not be consumed immediately after removal from the freezer compartment as it may result in low temperature skin abrasions.
5. Ice cubes can be made in this compartment at the normal setting and if required quickly a colder setting may be selected remembering to return to normal setting as soon as convenient.

FROZEN FOOD STORAGE

To ensure that frozen food is stored as to preserve the high quality achieved by the manufacturers, the following advice should be noted:

1. Place food in the compartment as soon as possible after purchase.
2. Always follow the instructions recommended by the manufacturer on the packet of frozen food.
3. Consume foods before the "Best Before" date.

4. Any opened packets of frozen foods should be rewrapped in air tight materials to prevent surface evaporation which causes drying or "freezer burn".

IMPORTANT

If temperature rises in frozen foods because of:

- a. non compliance with manufacturers instructions
 - b. electric power failure or faults
- then storage life may be reduced and storage times recommended may not then apply.

Any frozen food which thaws accidentally should either be used immediately or thrown away.

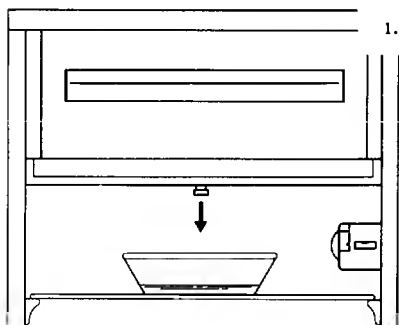
*(This is a standard measurement and the actual capacity depends upon the density and sizes of food stored. The above figures are based on an average density of 0.32 kg per litre).

DEFROSTING YOUR REFRIGERATOR

Regular defrosting is necessary to ensure efficient operation of the refrigerator. Frost will build in the frozen food compartment. This is due to moisture in the air which enters the refrigerator when the door is opened and moisture from the stored food. As a guideline the frost build up should not exceed 6mm ($\frac{1}{4}$ "). The appliance should be defrosted at regular intervals depending on usage to ensure efficient running.

PREPARING FOODS WHEN DEFROSTING

1. Defrosting should be carried out when stocks are low.
2. Place all food in a compact block or a cardboard box and wrap in newspaper then in a thick rug or blanket.
3. Keep foods in a cool place.
4. Ice cream softens fairly rapidly when the temperature is allowed to rise and therefore defrosting should not be carried out while ice cream is being stored.



'QUICK METHOD' OF DEFROSTING

SWITCH OFF AT ELECTRICITY SUPPLY

1. Empty the frozen food compartment.
2. Remove plug from defrost tray (see fig. i).
3. Place a suitable container onto the top shelf in the appliance to collect the defrost water.
4. A shallow container with hot water may be placed in the frozen food compartment and replenished with hot water if necessary.
5. Leave the refrigerator door open. The frost will quickly melt away and collect in the container under the defrost tray.
6. When the compartment is completely free of frost, remove and empty the container holding defrosted water. Also remove defrost tray (see fig. ii page 16 note 5), clean and dry, replace into normal position.

NOTE: Under no circumstances should the flap clipped onto the back of the defrost tray be removed. As if this is done the cabinet temperature would be reduced with the possibility of freezing fresh food. Warming of the 2 star compartment would also be possible hence reducing the storage life of the foods.

7. The interior of the frozen food compartment and cabinet may be wiped out using a solution of bicarbonate of soda and water, and the dried, as described under 'Cleaning and Care'.
8. Ensure the control dial is in its normal position. Switch ON at the electricity supply.
9. Replace all fitments and food. Close door.

PUSH BUTTON DEFROSTING METHOD

This method may be more convenient but as the defrost period is longer, should only be used when frozen food stocks are low or are not being stored.

Make sure the defrost tray plug is removed and a suitable container placed below to collect water.

1. Empty the frozen food compartment.
2. Press the button located in the centre of the control knob until it clicks.
3. Defrosting now automatically takes place, and continues until all the frost in the frozen food compartment has melted.
4. When all the frost has gone, the thermostat will automatically reset and the refrigerator resumes normal operation.
5. As soon as possible after defrosting is complete:
 - i) Remove container holding water.
 - ii) Remove defrost tray (see fig. ii)
 1. Pull tray forward until it stops
 2. Tilt front down and pull forward
 3. The tray will drop down

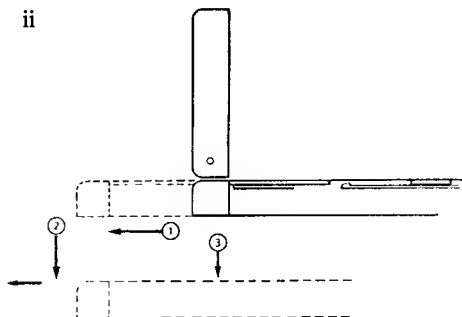
Clean and dry tray, replace tray ensuring the flap clipped onto the back is still in place.

6. The interior of the frozen food compartment and cabinet may be wiped out using a solution of bicarbonate of soda and water, then dried. (see Cleaning & Care).

7. Replace all fitments and food.

NOTE:

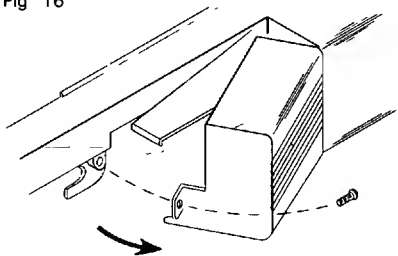
1. With all defrosting methods there is no need to unload the main cabinet.
2. A sharp instrument or knife should not be used for removing ice from the frozen food storage compartment.



REPLACEMENT OF INTERIOR LIGHT BULB

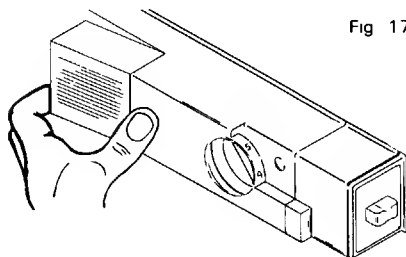
1. Should the interior light fail to work, **first switch off and pull out the mains plug** and then replace the bulb as follows: (see fig. 16).

Fig 16



2. Remove the light cover by removing the screw at the rear with a screwdriver and pulling the rear outwards towards the middle of the cabinet. Unscrew the bulb and replace it with a new 15 watt E14 SES bulb (available from your nearest customer service centre).
3. Replace the cover by engaging its front edge in the recess in the light housing, push the rear towards the side of the cabinet and replace the screw (see fig. 17).

Fig 17



CLEANING AND CARE

SWITCH OFF THE APPLIANCE AT THE ELECTRICITY SUPPLY.

The interior of your refrigerator should be cleaned at regular intervals depending on usage. Always clean when food is at a minimum.

1. Empty the compartment and keep foods in a cool place.
2. Wash the interior and all fitments with a clean cloth wrung out in a bicarbonate of soda solution - 5 ml (1 teaspoon) bicarbonate of soda 500 ml (1 pint) warm water.

NEVER USE DETERGENTS OR ABRASIVE POWDERS TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

3. The door seal should be cleaned with soapy water and thoroughly dried.
4. The outside should be wiped clean with a damp cloth and stubborn marks may be removed with a non-scratch cream cleanser. Wipe dry with a soft cloth. A small amount of wax spray polish may be applied to the exterior every few months to maintain the gloss finish.
5. The condenser grill situated at the back of the appliance should be dusted carefully occasionally.
- 6 Switch on at the electricity supply and replace fitments and food.

IF GOING ON HOLIDAY

If you are going away for a period of time the following advice should be followed:

1. For 2 days - No need to remove any food from the refrigerator except perishable foods such as meats and poultry.
2. Up to 1 week - Remove all foods except for eggs, butter and bacon, providing the "Best Before" date or recommended storage times are not exceeded.
3. Over 1 week - Empty all contents, switch off electricity supply, defrost, clean and dry. Leave the door open.

Note: If you are transporting the appliance i.e. when moving house, switch off at the electricity supply, empty, defrost, clean and dry. Cover the appliance in packaging materials to prevent any damage occurring whilst transporting. **Transport upright or on right hand side when viewed from front.** The appliance should be left to stand before switching on again to allow the refrigerant to settle.

SOMETHING NOT WORKING

Before you call for a Service Engineer, carry out these simple checks:

1. Is there a power failure? Check your house lights. If so, keep the freezer door closed until the power is restored.
2. Is the plug firmly connected to the wall socket and is the socket switched on? Check the power supply by plugging in another appliance or a table lamp.
3. Is the fuse in the plug intact and are the wires in the mains lead correctly connected to the plug.?
4. Have you turned the thermostat to the correct setting?
5. Have the doors been left open causing the temperature to rise?
6. Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry this is due to a pressure difference which will quickly equalise and allow the door to open normally.
7. If after checking these points, your fridge/freezer still won't work, call your nearest Electrolux Service Centre without delay. It is listed overleaf.
8. When calling, tell us your name, address with postcode, telephone number and what appears to be wrong. Also the Model number of your fridge/freezer and when and where you purchased it.
9. For future reference we suggest you record these details here, and keep the receipt with the handbook as proof of purchase.

Purchased from

Date purchased

Model number

ELECTROLUX SERVICE CENTRES

Requests for Service should be made to your nearest Electrolux Service Centre (See list below)

ABERDEEN IV, KW, AB, DD, PH	0224 696569	Electrolux Service 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
ALTHAM-MANCHESTER SK, M, BL, OL, BB, LA FY, PR, WN2, WN3, WN4 WN7	0282 74621/ 74622/74623 74624	Electrolux Service P.O. Box 19 Altham Lane, Altham, Accrington, Lancs BB5 5XY
BELFAST BT	0232 746591	Electrolux Service Unit C3, Edenderry Ind. Est., 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM DY, ST, TF, WR WS, WV, B, SY	021 358 7076	Electrolux Service 8, Lammernoor Avenue, Great Barr, Birmingham B43 6ET
BRIGHTON BN, RH	0273 694341	Electrolux Service 31 Bristol Gardens, Kemptown, Brighton BN2 5JR
BRISTOL BS, BA, SN, TA TQ, EX, TR, PL	0272 211876 0626 65909	Electrolux Service 3 Waring House, Redcliffe Hill, Bristol BS1 6TB
CANVEY ISLAND RM, CM, SS, CO, IG	0268 694144	Electrolux Service 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
CARDIFF SA, LD, HR, NP, CF	0222 460131	Electrolux Service Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
GATESHEAD NE, CA, DL, TS, DH, SR	091 493 2025	Electrolux Service Suite 3, Saltwell House, Lobley Hill Road Gateshead NE8 4DD
GLASGOW DG, KA, ML, PA, G, KY, EH, TD, FK	041 647 4381	Electrolux Service 20 Cunningham Road, Clyde Estate, Rutherglen Glasgow G73 1PP
LEEDS DN, HU, YO, HG, HX WF, LS, S, HD, BD	0532 608511	Electrolux Service 64-66 Cross Gates Road, Leeds LS15 7NN
LEICESTER LE, DE, NG, LN, CV, PE IP, NR	0533 515131 0603 667017	Electrolux Service 10-12 Buckminster Road, Leicester LE3 9AR

LONDON NORTH EC, WC, NW, EN, E N, W	081 443 3464	Electrolux Service "Enfield Centre", 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
LONDON SOUTH SE, SM, CR, BR, SW1-20	081 658 9069	Electrolux Service 127 Croydon Road, Beckenham, Kent BR3 3RA
LONDON WEST HA, WD, TW, AL, CB, UB, LU, MK, SG	081 965 9699	Electrolux Service 842 Coronation Road, Park Royal, London NW10 7QA
LIVERPOOL CW, CH, LL, WA, WN1 WN5, WN6, WN8	051 254 1724	Electrolux Service Unit 1, Honey's Green Lane, West Derby, Liverpool L12 9JR
OXFORD GL, OX, NN, HP, SL RG	0993 704411	Electrolux Service Suite 3, Windrush Court, 56A High Street, Witney OX8 6BL
PORTSMOUTH BH, SP, DT, PO, SO SP, KT, GU	0705 667411	Electrolux Service Lumberline Road, Hilsea, Portsmouth PO3 5JJ
TONBRIDGE TN, DA, ME, CT	0732 357722	Electrolux Service 61-63 High Street, Tonbridge TN9 1SD

GUARANTEE

This guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of charge.

ADDITIONALLY, DURING THE SUBSEQUENT FOUR YEARS, ANY DEFECTIVE PARTS WILL BE REPLACED FREE - LABOUR COSTS ONLY BEING CHARGEABLE.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

There are certain conditions which may invalidate this guarantee:

- a) It is dependent upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service at all times must be carried out by an Electrolux Service Representative or authorised agent.
- c) This guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided. Addresses or telephone numbers for service requests as listed on page 20-21.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

Electrolux

Now there's a good idea!

ELECTROLUX LTD., LUTON, BEDS. LU4 9QQ

In accordance with its policy of progressive product design
the Company reserves the right to alter specifications

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